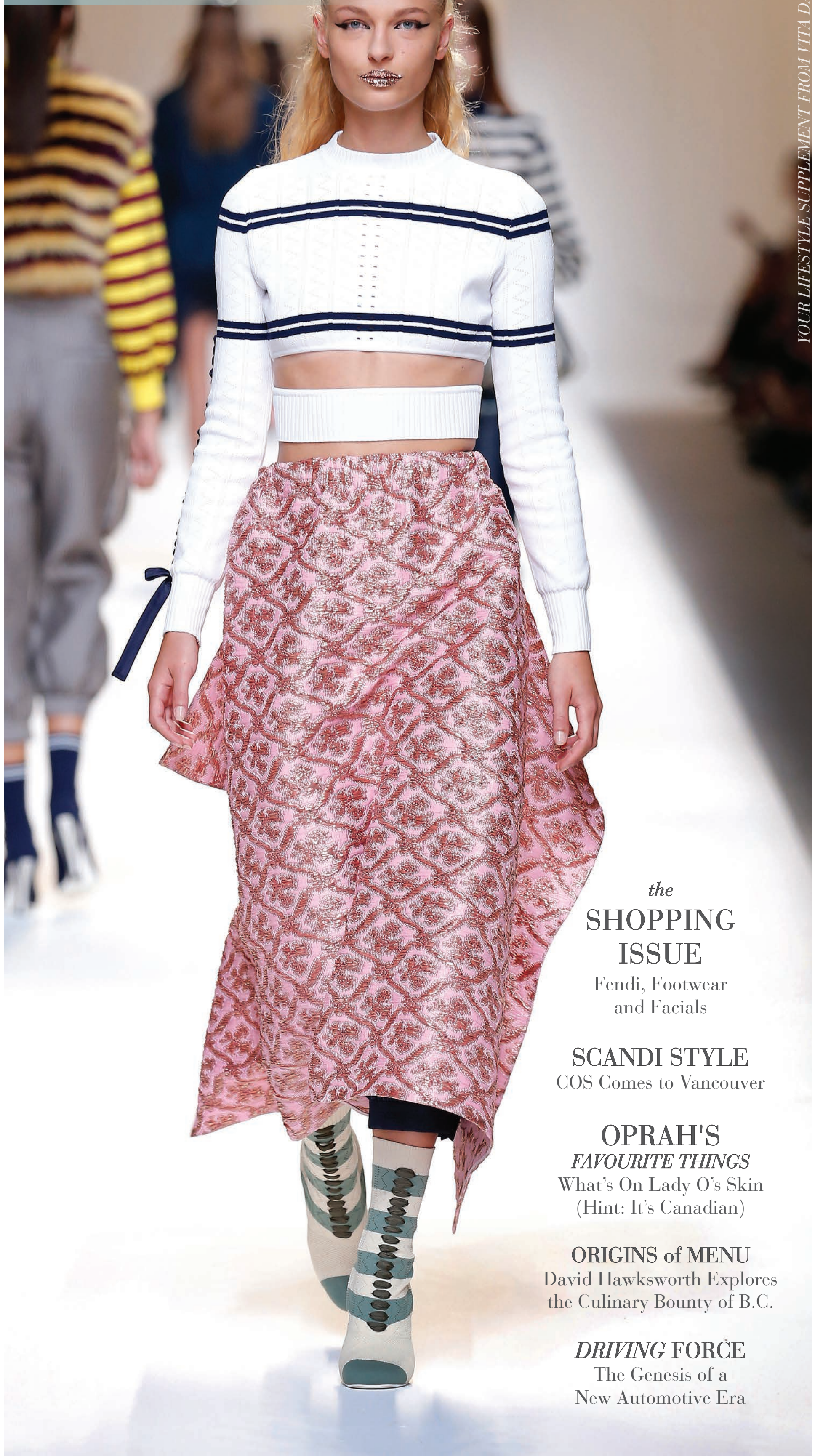


VITA



YOUR LIFESTYLE SUPPLEMENT FROM VITA DAILY - MARCH 2017

the
**SHOPPING
ISSUE**

Fendi, Footwear
and Facials

SCANDI STYLE
COS Comes to Vancouver

**OPRAH'S
FAVOURITE THINGS**
What's On Lady O's Skin
(Hint: It's Canadian)

ORIGINS of MENU
David Hawksworth Explores
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ROLEX BOUTIQUE

BEST IN K L A S S

KELSEY KLASSEN'S PICKS OF THE MONTH



editor's letter

Is it here? Did we make it through the white blanket of winter and finally arrive at spring? We have indeed, if VITA is any indication.

From the colourful new Fendi boutique at Holt Renfrew to the arrival of COS, hot shops are popping up across our fair city like flowers (pages 4 and 5). We get a spring skin-care refresh with facialist-to-the-stars Jennifer Brodeur (page 6). Vancouver's leading chef fills us in (and up) on his new food miniseries (page 9) and our luxury-writer-at-large, Tony Whitney, goes to town with Genesis (page 11). Enjoy!

Kelsey Klassen
EDITOR-IN-CHIEF

@KELSEYKLASSEN @KELSEY.KLASSEN

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IF THE FRUIT FITS
San Fran illustrator Gretchen Roehrs creates whimsical fashion sketches "dressed" with bounty from the garden. If you love playing with food, follow her art on Instagram (@groehrs) or take a piece home for yourself. \$99 at Gretchenroehrs.com/prints



BIENVENUE, ST. LAWRENCE
Last month's Edible Museum pop-up at The Permanent let us sample bites from the soon-to-open St. Lawrence restaurant. As I bit into his perfectly flaky tourtière with "Quebec-style" ketchup, chef J.C. Poirier (*Ask For Luigi*) spoke of the Quebecois cuisine he'll soon be serving out of the old Big Lou's location on Powell come May. Watch that space.

HEAD AND SHOULDERS
We all know to take care of our skin, but what of our scalp? Healthy hair needs healthy soil, so I happily took to the chair of the new Japanese head spa experience at Yoko's Haute Coiffure & b-yu Head Spa to meet my follicular issues head on. Blending pore-opening essential-oil treatments, circulation-stimulating massage, detoxifying shampoo and some eye-opening fun with a magnifying scope, the 65-minute treatment left my complexion glowing, my scalp lifted and my tresses noticeably de-stressed. \$85 and up at #1-119 E Esplanade, North Vancouver. 604-985-8836. B-yu.com



PUBLISHER **JULIE HAMILTON** EDITOR-IN-CHIEF **KELSEY KLASSEN** EDITORIAL DIRECTOR **NOA NICHOL** CREATIVE DIRECTOR **MADISON HOPE**
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TO ADVERTISE IN VITA EMAIL VITASALES@GLACIERMEDIA.CA | ON THE COVER From FENDI's 2017 Spring Ready-to-Wear Collection, this look includes a Rugby Stripes top (\$850), Lurex Brocade skirt (\$1,200) and Tronchetto shoe (\$950). Available at the new Fendi boutique in Holt Renfrew (see our story, page 4). **737 Dunsmuir St., 604-681-1289. Fendi.com | Holtrenfrew.com** CANADA POST PUBLICATIONS MAIL AGREEMENT #42849020

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Hot Shops

MEET VANCOUVER'S NEWEST RETAILERS.



FENDI BOUTIQUE

In our minds, **Holt Renfrew** is now truly a complete one-stop-shop thanks to the addition of a **Fendi** boutique in the third-floor space formerly occupied by **Chanel**. Featuring ready-to-wear fashions (akin to the Spring 2017 look presented on our cover; for full shopping details, refer to our masthead), furs, bags and other accessories (we've got our eye on this

Peekaboo regular gold edition black leather handbag with studs (\$6,330), which, in store, was perfectly paired with this rather eccentric Mum bag charm in multicoloured fur (\$1,225)). The space is rounded out with such design elements as chevron wood flooring and luxe velvet seating you can really sink your Fendi-clad toosh into. **737 Dunsmuir St., 604-681-1289. Holtrenfrew.com** NOA NICHOL



JONAK AT SIMONS

It's no secret we're in love with **Simons** (need proof? Indulge in a throwback any day and dig into the digital edition of the October 2015 issue of **VITA** online, at **Vitadaily.ca/vita-magazine**). Now, with the announcement that the 177-year-old fashion retailer has become Canada's exclusive outpost for European footwear brand **Jonak**, our hearts are practically bursting. Comprising

the perfect trifecta of quality, style and irresistible pricing (\$125 to \$195 for shoes; \$175 to \$250 for boots), this chic collection offers several pairs we're pretty certain need to be added to our collection: the smart (and tasseled) Deanne loafer (pictured, \$165), the sweet (and bow-tied) Dhin ballerina (\$150) and the effortlessly casual (and perforated) Damalis boot (\$240). **1060, Park Royal S, West Vancouver, 604-925-1840. Simons.ca**

NOA NICHOL



SKINCEUTICALS BY PROJECT SKIN

If you've visited **Project Skin** on Vancouver's west side, you're familiar with the esthetic dermatology clinic's light, bright interior, warm wooden accents and range of we-tried-them-and-they-really-work skin-care treatments and products (plus its one-of-a-kind Glow Room, where actual facial magic happens in 30 minutes or fewer). Happily, there now exists a yin to the South Granville location's yang. The newly opened **SkinCeuticals by Project Skin** boutique in Richmond Centre is all sleek glass pedestal showcases and shiny black shelving, floor-to-ceiling windows and an eye-

catching neon "it's glow time!" sign. Pull up to the black-marble "mixology bar" for a quickie peel or mineral-makeup touchup, or head back into one of two full treatment rooms for peels, dermaplaning, MAX+ LED light therapy (read our Q&A with this technology's founder and Oprah's own facialist, Jennifer Brodeur, on page 6) and advanced professional skin care. Be sure to peruse the retail space for award-winning **SkinCeuticals** products and, though it may seem daunting, step up to the **SkinScope** for a consult that will pinpoint your problem areas and needs. **Unit 1662, 6551 No. 3 Rd., Richmond. Projectskinmd.com** NOA NICHOL



HOLT RENFREW FOOTWEAR HALL

Eighty-five-hundred square feet of shoes, glorious shoes? Yes, please! **Holt Renfrew's** weeks-old third-floor Footwear Hall is a whopping three times the size of its predecessor, providing plenty of space to showcase the wares of more than 30 high-end designers, the likes of which include **Balenciaga, Givenchy, Céline, Manolo Blahnik, Miu Miu, Prada** and **Stuart Weitzman** (to name but a few). With custom glass and metal fixtures throughout, ample plush seating and a circular flow to facilitate a full browse (well worth it, by the way),

the hall exudes a gallery feel, with shoes displayed like floating sculptures and even behind glass. Striking our fancy on a recent visit: a red-suede-and-leopard-print pair of **Ferne Rouge** high-rise heels with corset lacing by **Christian Louboutin**; a wild **Gucci Zebra** leather pump (complete with tail); and a sparkling set of **Ferne Rouge** high-rise heels with corset lacing by **Christian Louboutin**; a wild **Gucci Zebra** leather pump (complete with tail); and a sparkling set of bespoke **Cinderella** slippers from **Jimmy Choo** (made to order with 7,000 Swarovski crystals, with delivery in June). **Prices in store at 737 Dunsmuir St., 604-681-3121. Holtrenfrew.com**

NOA NICHOL



WHAT'S IN OUR CLOSET?

Some (OK, all) of us love to shop. But, when it comes to our seasonal wardrobe refresh, staying on top of what's on trend and then having to hunt down all the right pieces is about as painful as watching *The Bachelor* (sorry, Nick). Now there's a better way. Launching this month in every **Hudson's Bay** store nationwide (and online) is **What's In Our Closet?**—a carefully edited selection of each season's top looks (this spring, for example, it's all shoulder exposure and block heels) and featuring

exclusive items from brands like **IMNYC Isaac Mizrahi, Karl Lagerfeld Paris** and **H Halston**. The idea behind this "curated closet format," explains **Suzanna Timmins**, HBC senior VP and fashion director, is to make it easy for shoppers to focus on the few looks that'll keep them looking current and to help them discover new labels. We can't wait to shop from HBC's closet in order to fill ours. **674 Granville St., 604-681-6211. Thebay.com/ourcloset**

KAREN KWAN

FASHION & SHOPPING

Collection of Style

VANCOUVER IS ABOUT TO GET SCANDI STYLISH.
BY AILEEN LALOR



From **Ikea** to **Bang & Olufsen**, we simply can't get enough of the Scandinavian aesthetic. Now another name enters the fray: **COS**, opening its first Vancouver store at 18 Water Street in Gastown soon.

The 10-year-old, Swedish-born, London-based brand's acronym expands to Collection of Style, and is part of the **H&M** family. But, unlike H&M and other runway-trend-led high-street stores, COS is designed to be timeless. It's expensive-looking, certainly, but surprisingly affordable (ranging from \$19 for a top to \$450 for outerwear).

So, how does the brand define its aesthetic? According to creative director Karin Gustafsson, "It has drawn inspiration from the art and design world since its inception, and our collections often

start with a spark of inspiration from a particular painting. We also find inspiration in the world around us, from street style to local architecture. By distilling these influences, we endeavour to design garments that are timeless—pieces that can be worn season after season, rather than dictated by trends."

That said, the current (SS17) collection has an unusual inspiration: parachutes. That doesn't mean puffy meringues, though there are some beautifully voluminous pieces. It's more about draping and folding.

"It's been influenced by the juxtaposition of romance and utility," Gustafsson explained. "For women, it's a palette of feminine and nature-inspired colours, contrasting with utilitarian silhouettes.

For men, simplicity and effortlessness are integral to the variety of the collection."

We know we'll be first in line at the store, but who has Gustafsson defined as the target audience?

"When thinking of the COS woman/man, we think of a group of friends who share the same likes and aesthetics but with their own discerning take on fashion," she said.

"This group shares busy lifestyles and is interested in current issues, from cultural, to political and fashion. They tend to be confident, style conscious and have a big-city mindset. They appreciate exceptional quality and value in every element of their lives."

Sounds like a perfect match for Vancouver. ♡

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Oprah's Skin Guru

MS. WINFREY'S MONTREAL-BASED FACIALIST IS MAKING SOME OF OUR FAVOURITE (BEAUTY) THINGS.

BY NOA NICHOL

J

Jennifer Brodeur's collection of Peoni products were counted among the last curation of Oprah Winfrey's favourite things. We chatted with this Canadian skin-care expert about her work, her beauty beliefs and, of course, her very personal relationship with the fabulous Lady O. Jbskinguru.com

How did you go from making skin-treatment tools to skin-care products?

JB: When our company was founded in 2003 it was oriented to skin-care technology—specifically, the MAX+ LED device that can be found in the new **SkinCeuticals by Project Skin** boutique [see page 4 for more on this beautiful-skin-making machine]. That eventually morphed into something different. In fact, I think I always knew it would—that I would make MAX+ with my husband and after that do products. The products ended up becoming more and more important to me, as I started working with more high-profile clients. It made me fussier about what I was using on their skin. The other thing is that MAX+ was built to last. It's not a "throwaway" device that needs to be replaced constantly. It can last up to 15 years! So that was another reason to go the product route—and I'm really glad I did.

Tell us more about your brand and your personal beauty beliefs.

JB: When it comes to makeup, I don't wear any. Makeup is certainly a choice but, for me, it has never been a priority. That makes my skin, how it looks and feels and its overall health, particularly important—the same goes for the mix of technology and ingredients in the products I use. The idea of "clean" and "organic" these days may be, I think, a little misguided or misleading. After all, you can go into the forest and eat an "organic" mushroom and get very, very sick. It could even be fatal. In other words, ingredients need to be stable as well as organic, without any germs or bacteria or toxins or poisons that can cause skin issues. We're so focused on organic these days and what's not in there, but the reality is that certain things need to be included in products to ensure that you're not compromising the health of your skin. Personally, I'd rather my products be stable and efficient, with integrity, than simply organic. And that's been the mission with **JB Skin Guru**.

This may sound complicated, but I like when things are complicated. I thrive on the concept of finding solutions to problems. I'm a researcher at heart. I'm also not your typical girly-girl; yes, I'm in the skin-care business, and I like pretty things, but I also like things to make sense, and I really like them to work. My team jokes around and calls me a CSI for skin care because I'm always on the hunt for ingredients for my products that will actually cause a physiological change in the skin. I even go so far as asking my clients what they're eating and when, to make that correlation between what you're putting in your body and how that is coming out and impacting your skin.

Speaking of clients, how in the world did you become Oprah's facialist?

JB: Ms. Winfrey—everyone in her circle or who is close to her calls her that—was receiving MAX+ treatments in California, where it's very popular. Her staff reached out to me and, I remember, I drove myself to that



TONI GAUTHIER



first meeting and made the conscious decision that, despite her being who she is, I would just be myself. I guess that decision was a good one, because I went home that day and our relationship never ended! With high-profile clients it actually becomes a really intricate, intimate experience. After all, you get to see them with no makeup on! I think this is one of the reasons that Ms. Winfrey appreciated my authenticity and honesty that day, and asked me to assist her and help her to manage her skin health going forward.

She also, clearly, loves your products! How did you feel when you found out they had landed among Oprah's favourite things?

JB: We actually didn't know she would include us until September, not too long before that issue of *The Oprah Magazine* came out. I was completely taken aback when I heard the news, that the Peoni cleanser, toner and cream had made her list—it just goes to show you that relationships are truly golden ... and, also, the peony just happens to be Ms. Winfrey's favorite flower!

"I always try to do something NEW, that no one else is doing—provided, of course, that it's EFFECTIVE."

Well, if it's good enough for Oprah, it's definitely good enough for us! Tell us more about the four-piece Peoni collection by JB Skin Guru.

JB: Peonies are floral royalty; in Japan they are called the "king of flowers." I work with the root of the white peony, which has anti-inflammatory and anti-aging properties. In Chinese medicine, peony extract has been used for centuries in teas; the same goes for Siberia, where it's thought to fight disease. In fact, there are whole books written on just the peony and its incredible powers. Beyond that, I'm a researcher. My background as a chemistry and biology teacher makes me curious about the ingredients themselves, and I always try to do something new, that no one else is doing—provided, of course, that it's effective. I always think that's more fun.

What's up next for JB Skin Guru?

I'm actually working on a new segment of the line, which draws from my Finnish roots on my mother's side. I can't say too much about it right now, as it's really in the initial stages, but it's an exciting collection that contains lingonberry, which grows throughout Finland. The nice part is it's being developed so that it can be mingled and integrated with our Peoni products. So, something to look forward to!

A friend who met her told us that Oprah smells really good. Is it true?

JB: Ha, yes, she does! She's also incredibly dedicated and hard working—she's always working. She pays incredible attention to detail. And, she's human. Take away the fact that she's well known, and you get to see that she has a personal life, a personal side.

Finally, being from Montreal, what makes you a proud Canadian maker?

JB: You know, the more I travel, the more I appreciate Canada; our country is so open and loving and people in other countries around the world know that. I even love the quirky, cliché things that make us "Canadian." I once borrowed a book from Ms. Winfrey and, when I'd finished reading it, I brought it back to her. I guess this wasn't something she was used to, because she said, "You're so honest!" Well, I'm Canadian! ♥

HEALTH & BEAUTY

Into the Blue

ALREADY KNOWN FOR ITS TIMELESS FASHIONS, CHANEL IS EXPLORING A NEW ASPECT OF LONGEVITY WITH BLUE SERUM.

BY KELSEY KLASSEN



Expanding on decades of skin-care and genome research, Chanel studied nutrients from the world's "Blue Zones"—areas where people are known to live the longest—and sourced ingredients that supported the science of youthful skin. The result: a refreshing, floral-scented gel serum boasting extracts of complexion-shielding green coffee from Costa Rica, skin-fortifying olives from Sardinia and restorative lentisk from Greece. The fountain of youth in a bottle? We'll let you know in four weeks. \$140 at Chanel beauty counters. Chanel.ca

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DINING & NIGHTLIFE

New Noshes

A SNEAK PEEK AT SOME OF THE CITY'S LATEST, GREATEST EATS.

BE FRESH

Talk about a healthy expansion of the most-anticipated kind. So popular has **Be Fresh Market**—Vancouver's curated grocery and café—be-come, it's only fitting another location was in tall order (and, we're happy to report, this one rises to the top in all the right ways). Much more than a shopping destination for the freshest locally sourced produce, food and lifestyle products, meat and poultry, the new Bayswater locale also offers a food-delivery service cultivated by **Spud.ca** and acts as a community gathering space for events and workshops. Where the market really shines, however, is in its hip, happening café. Featuring turmeric lattes, avo-toast, gluten-free muffins, salads and more, everything is prepared using wholesome ingredients—right down to the house-made almond milk. With ample, open seating and gorgeous natural light (plus an outdoor patio for when the weather warms up) we predict many “working from home days” in our near future. **2951 W Broadway, 604-742-0206. Befresh.ca** AUREA DEMPSEY



MON PARIS PATISSERIE

Thanks a newly opened downtown Burnaby bakery, the City of Lights is but a SkyTrain ride away. Patrons of **Mon Paris Patisserie** have two visual options upon stepping through the doors: the giant—but no, not quite life-sized—photo of the Eiffel Tower on the wall (with intimate bistro-style seating beneath it, to boot) or the glass display case filled with modern French desserts, including fresh-baked pastries, gluten-free macarons and an array rainbow-coloured bonbons in always fresh flavours like cassis, granita, black forest and tiramisu. All are made on site in house (for proof, just look to the open-concept kitchen to catch a glimpse of French-trained pastry chef and owner Elena Krasnova working) with an aim to be as esthetically appealing as they are delicious. It's not all “fait à Paris,” though. Enjoy a delicious cup of **Republica** coffee with your lunch or dessert, roasted right up the highway in Fort Langley. **4396 Beresford St., Burnaby, 604-564-5665. Monparis.ca** NOA NICHOL

HOLY CRAB

Holy crab! Who would have thought Vancouver's newest seafood chain would come straight outta ... Indonesia? This communal dining experience, situated in the West End, bridges the gap between Louisiana and Indonesia—sharing plates and eating with your bare hands is encouraged in both cultures. This, the **Holy Crab's** first international location, serves up Dungeness crab, king crab legs, lobster and shrimp with a side of southern hospitality. Ocean Wise seafood is poured (politely, of course) right on your table with in-house-made sauces, garlic pepper or the popular Cajun sauce, in varying degrees of spiciness. The décor is decidedly West Coast, evoking a sense of casual seaside with teal banquettes, wooden tabletops and a chalkboard wall. So roll up your (statement) sleeves, and get cracking. **1588 Robson St., 604-661-8533. Theholycrab.ca** MIRANDA SAM



CHA LE TEA MERCHANT

While espresso-loving, pour-over-obsessed, skinny-vanilla-latté-sipping Vancouverites have long been enjoying the luxury of a café on virtually every city corner, there's a palpable local void when it comes to tea. As such, the debut of **Cha Le Tea Merchant** in Yaletown last month was welcome news. Boasting wooden ceilings, white-tiled floors, copper hardware and a sleek central tea bar to rival any hipster coffee counter, the goal of this tea lounge is to fuse traditional, authentic teas imported directly from China and brewed via cutting-edge computer-controlled vacuum systems with today's foodie-photo-taking culture. That said, we tried (and snapped, and posted) an Instagram-worthy combination of shrimp avocado toast and green Maofeng tea. Sweet and savoury, it garnered a flurry of likes (including our in-real-life own). **1207 Hamilton St., 604-339-9989. Chaletea.com** KRISTIN TYSIRE



NUBA YALETOWN

From fresh fattoush salad to perfectly seasoned beef kebabs and lamb kata, **Nuba** has been serving healthy—and filling—Lebanese specialties at its various locations around Vancouver for years. Now the Yaletown working crowd can enjoy its new location across from Emery Barnes Park. The room, adorned with pendant lighting, pastel bucket chairs and geometric wallpaper, provides a clean canvas upon which the vibrant colours of the dishes—often served with a side of fuchsia pickled cabbage—take centre stage. **508 Davie St., 778-371-3266. Nuba.ca** LISE BOULLARD / BIV

DINING & NIGHTLIFE

Origins of Menu

A NEW TELEVISION MINISERIES SEES OUR CITY'S TOP CHEF GET ELBOW DEEP IN THE CULINARY BOUNTY OF B.C.
BY NOA NICHOL



Chef David Hawksworth is no stranger to the small screen. The last time he made an appearance in our living rooms was as a guest judge on Food Network Canada's *Top Chef*. Now, the native Vancouverite of **Hawksworth Restaurant**—and, more recently, **Nightingale**—fame has teamed with Telus Optik TV on a five-epi program, *Origins*, that takes him across British Columbia to chat with fellow chefs and discover how they source their signature dishes.

"I grew up here and I'm very proud of that. I try, at every opportunity I get, to promote to the rest of Canada and the world how amazing B.C. is," Hawksworth told us in a recent interview. "Beyond that, it's fun and, in many ways, necessary to get out of the kitchen once in a while and go and experience what's happening, food wise, in different parts of the province."

It helps, he added, "to support our philosophy at, for example, Nightingale, to really connect with area producers and form a great relationship with them, so we

can highlight and showcase as many of their local products as possible in the restaurant. After all, food really does taste best if it hasn't travelled too far."

While that may be true, Hawksworth did rack up some mileage to produce the show, journeying from Vancouver Island to Canada's only desert. In Victoria, for instance, he visits **Olo Restaurant** chef Brad Holmes to reminisce about their time together as mentor and mentee. In Oliver, at the heart of B.C.'s wine country, Jeff Van Geest of **Tin-horn Creek Vineyards' Miradoro Restaurant** is a guest star.

One of Hawksworth's favourite adventures, however, took him to Galiano Island to check in with chef Jesse McCleery at his celebrated restaurant, **Pilgrimage**.

"I've been to Galiano before, hanging out on sailboats and messing around on the water, and it's always been a lot of fun but to actually see people who farm there, who are living off the land, was incredible. Jesse is a real artist in terms of what he's doing in

his restaurant, and that, along with getting to forage for bull kelp with him, was really interesting to see."

Talking with fellow culinary masters Normand Laprise, Derek Dammann and Valentine Warner for a "chefs' jam" on Haida Gwaii was also a highlight.

"We went to the West Coast Fishing Club and did some cooking and reeling—it's a great relationship I have with those guys," he said. "I don't get to see them often enough, so being able to share that bond through this show is also very special."

As for Hawksworth's list of the top quintessentially B.C. foods? Delicate chanterelle mushrooms, spot prawns, Dungeness crab and, of course, salmon, all make the cut.

"It may seem boring—I know everyone in this province has eaten their weight in salmon—but, if you were to go out fishing today and catch yourself a fish straight out of the water, it's ridiculous," he said. "When it's super fresh, and from B.C. to boot, it simply can't be beat." ♡



DAVID HAWKSWORTH'S *Best-of-B.C. Grocery List*

- ✓ chanterelle mushrooms
- ✓ spot prawns
- ✓ Dungeness crab
- ✓ wild salmon



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TRAVEL & LEISURE

Let's Go Glasgow

WORLD-CLASS ARCHITECTURE AND A THRIVING ARTS SCENE ARE PUTTING THIS SCOTTISH CITY ON THE CULTURAL MAP.

BY SARAH BANCROFT



DO Beginning in April, students from the renowned Glasgow School of Art will lead fascinating 90-minute Creative Glasgow walking tours in Garnet Hill. Highlights are 1978 murals painted on old tenement buildings, rare examples of Brutalist architecture and a tour through the Centre for Contemporary Arts with its café, cinema and Aye-Aye art bookstore. *167 Renfrew St., Glasgow. Gsa.ac.uk*

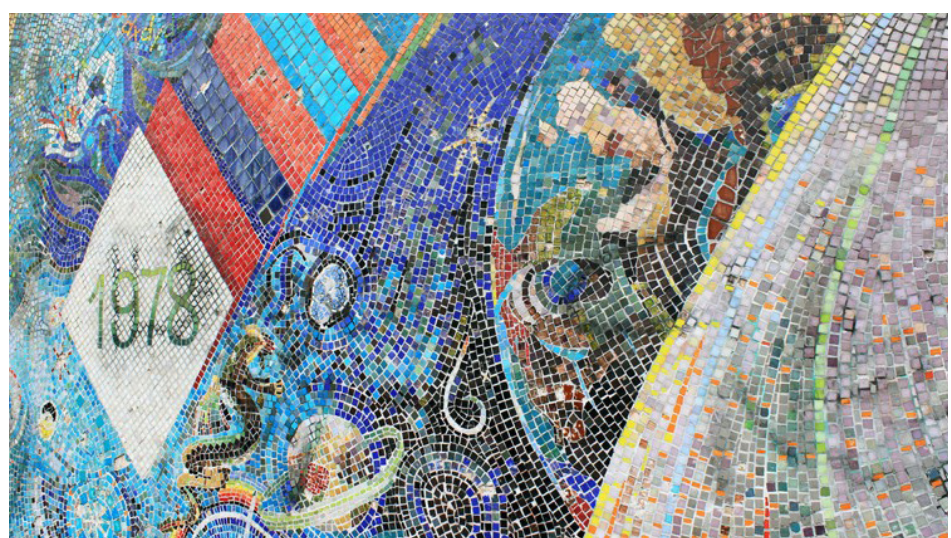


EAT In the emerging Finnieston district Drugstore Social has the vibe of an old apothecary with a cheap and cheerful gastro-pub menu full of Scottish specialties sourced within a 50-mile radius. Try tattie scones (potato pancakes,) Isle of Harris gin-cured salmon and gamekeeper's pie, with shredded pheasant from Hopetoun Estate. *67 Old Dumbarton Rd., Glasgow. Drugstoresocial.com*



SLEEP The latest venture from Ken McCulloch—the internationally known Glasgow hotelier behind the U.K.'s original boutique hotel chain Malmaison—the Dakota Deluxe is well situated for nightlife and culture. Check out the Jack Bar decorated with illustrations of famous jacks (and see if you can name them all after a couple of whiskeys). *179 W Regent St., Glasgow. Glasgowlife.org.uk*

DRINK Also in trendy Finnieston, drinks and tapas at the tiny Alchemilla have a Middle Eastern flair from a London chef in a Scandi-style designer room. Now that's international dining. *1126 Argyle St., Glasgow. @thisisalchemilla*



SHOP Glasgow School of Art grad Fiona Douglas has built a thriving international interior décor business inspired by the wildflowers of the Scottish Highlands where she grew up. Her bold floral paintings (now inspired by anything from vintage embroidered clutches and scarves to Moroccan gardens) are transferred onto wallpaper, pillows, fabric, bedding and ceramics. Available at HBC in Canada, or visit the beautiful studio in a Georgian apartment. *Ground Floor, 17 Park Circus Pl., Glasgow. Bluebellgray.com*



SEE The Riverside Museum was the late architect Zaha Hadid's first major U.K. public building. With its soaring ceilings and view of the river and tall ships, it's a spectacular place to explore Glasgow's industrial history through transportation ranging from steam engines to the famous Flying Scot bicycles—free entry. *100 Pointhouse Rd., Glasgow. Glasgowlife.org.uk*

SHOP SOME MORE Instrmnt sells its sleek assemble-yourself steel watches with Swiss movement in a concept store that offers a bike with a leather crossbar cover (easier to carry it up stairs) and a well-curated selection of clothing, magazines and candles. It's located in the Merchant City area, which has seen a regeneration and is a hub for independent galleries and design studios. *39 Parnie St., Glasgow. Instrmnt.co.uk*

TRAVEL & LEISURE

The Wanted

WHAT WE'RE COVETING THIS MONTH.
BY TONY WHITNEY



Hyundai's newly minted luxury division is up and running with a couple of models, but there's even more excitement down the road. Making its debut at the 2017 New York International Auto Show, Genesis' Vision G luxury sports sedan concept car is aimed squarely at rivals like Lexus, Mercedes-Benz and Jaguar. Powerful and agile, the hybrid-powered Vision G is a svelte, sporty, four-door displaying what the company calls "athletic elegance." Let's just say, we're intrigued. Design inspiration is said to have come from modern luxury lifestyles and products, plus organic influences (thank you, Mother Nature). Head and taillights are exceptionally slim and compliment the sinuous bodywork superbly. The interior hardly has a straight line in it and flows like a Dali painting. No word yet as to when we'll see this invigorating new Genesis on the road, but you can bet that many of its styling elements will pop up on production cars soon. ♡



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